



NATUZYM® Filtration L

Product Data Sheet

Date of issue: 19 September 2022

Pectinases and glucanases enzymes for viscosity reduction

Description: NATUZYM® Filtration L is a formulation of pectinases and glucanases produced by fermentation of selected strains of *Aspergillus niger* and *Trichoderma* sp. The product contains pectinases and β -1,3/1,6-glucanases hydrolysing pectin but also glucan secreted by contaminating moulds, especially *Botrytis cinerea*, in red berry juices or grape must. NATUZYM® Filtration L improves fruit juice clarification and ultrafiltration flux rates, grape must clarification and filtration.

Properties:

Enzyme: Pectinase	IUBMB: 4.2.2.10
Activity: >350 PL units/g	Form: liquid
Density: 1.10–1.25 g/ml	Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

Application: NATUZYM® Filtration L has been specially developed to improve clarification and filtration of juices from grape or other red berries.

Conditions of use: NATUZYM® Filtration L enables a fast viscosity reduction and clarification of fruit juices for example grape must, strawberry or raspberry juices, when used under following conditions:

Application	Dosage	Recommendation
Grape must	2-4 g/hl	1-2 hours at ambient temperature
Red berry juice	2-4 g/hl	30 minutes at 55-60 °C

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: NATUZYM® Filtration L is stabilised with glycerol and sorbitol and is preserved with sodium benzoate and potassium sorbate.

Packaging and storage: NATUZYM® Filtration L is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8 °C) in order to retain maximum activity during storage. Under optimum conditions shelf life is 24 months.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Purity criteria:	Total plate count	< 50 000 CFU per g
	Yeasts & Moulds	< 30 CFU per g
	Total Coliforms	< 30 CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 25 g
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
	Mercury	< 0.5 ppm

Special diet information:	Kosher:	Certified
	Halal:	Certified
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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